
Chef's Special

Sautéed New Zealand mussels with diced onions, bell pepper, tomato, in a white wine chipotle cream sauce.

Or

Short ribs with parsnip puree and spiced honey bourbon glaze.

Pomegranate mandarin Tuscan salad, with cherry tomato, red onion, pine nut, feta cheese with olive oil red wine vinaigrette dressing.

Mediterranean chicken, with red onion, tomato, in a balsamic reduction.

Or

Grilled 8oz New York CAB Steak top with scallop in a chimichurri sauce.

Or

Oven baked Sword fish and Jumbo Shrimp with garlic compound butter and green pea risotto.

Or

Pork medallion, with Frangelico Madagascar sauce topped with caramelized pear.

Dessert

Homemade banana pudding topped with chocolate waffle.

45.00 per person

We offer free private rooms for up to 55 people.
Full catering services available at your home or office.